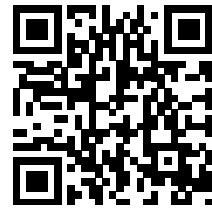


name: _____

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Sanitation in the Kitchen



In every kitchen, sanitation plays a crucial role in ensuring food _____ . It involves various practices like washing hands thoroughly before handling food. Keeping the _____ clean is equally important, as it helps prevent the spread of germs. Simple acts such as regularly cleaning _____ and equipment can significantly reduce the risk of _____. Proper _____ of food is also vital to avoid spoilage and growth of harmful bacteria. For instance, raw meat should be kept separate from _____ to prevent cross-contamination. Cooking food to the right _____ is another key aspect of food safety, killing any potential bacteria. Cooling _____ promptly and reheating them properly before consumption ensures that food remains safe to eat. The use of clean _____ is essential in preventing the transfer of germs from one food item to another. Regularly checking the _____ dates on food products helps in consuming them safely. Education on food safety is important for everyone involved in the preparation of _____ , from professionals to home cooks. By following these simple _____ , we can protect ourselves and our families from foodborne illnesses, making _____ a cornerstone of healthy eating habits.

kitchen

vegetables

sanitation

steps

temperature

expiration

leftovers

meals

storage

utensils

safety

surfaces

contamination